MENUS

STARTERS

SHELLFISH TOWER
A built-to-order tower with selections from our fresh chilled shellfish. Served with signature house sauces.
per MP

CHILLED

CAVIAR SERVICE
Crème Fraîche, Chives, Grated Egg, French Blini
per MP

BEEF CARPACCIO
Stone Mustard Sauce, Arugula, Shaved Horseradish, Crostini
24

PETITE COLD WATER LOBSTER TAIL
Lemon, Cocktail Sauce
per MP

SHRIMP COCKTAIL
Cocktail Sauce, Spicy Miso Mustard Sauce

29

COLOSSAL LUMP CRAB COCKTAIL
Remoulade, Cocktail Sauce
per MP

OYSTERS SHUCKED
Red Wine Criolla Vinaigrette
per 25/Half Dozen

TUNA TARTARE
Avocado, Black Tobiko, Truffle Hot Sauce Aioli, Prawn Chips
28

TUNA SASHIMI
Pickled Cucumbers, Spicy Mustard Aioli, Serrano, Cilantro, Unagi Sauce
26

KING CRAB RAINBOW ROLL
Salmon, Ahi Tuna, Spicy Asian Mayonnaise
34

GINGER SCALLION CRISPY RICE
Ahi Tuna, Hamachi, Wasabi Aioli
22

YELLOWTAIL CRUDO
Castelvetrano Olives, Capers, Charred Orange, Pistachio, Mint, Gochugaru
29

HOT

DEL'S JUMBO LUMP CRAB CAKE
Cajun-Lobster Cream Sauce
29

SHANGHAI-STYLE FRIED CALAMARI
Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts, Scallions
25

OYSTERS ROCKEFELLER
Creamed Spinach, Bacon, Béarnaise, Lemon Breadcrumbs
per 23/4 Oysters

WAGYU MEATBALLS
Tomato Fondue, Shaved Manchego Cheese, Red Fresno Chile, Fresh Basil
22

DYNAMITE SHRIMP
Sweet & Spicy Thai Chili Mayo
20

THICK-CUT NUESKE'S BACON
Au Poivre, Bourbon Molasses Glaze
22

CHARRED OCTOPUS
Calabrian Chili Romesco, Chorizo Spiced, Almonds
25

SALADS AND SOUPS

DEL'S SALAD
Mixed Greens, Tomatoes, Shaved Carrots, Croutons, Crisp Bacon
15

BLUE CHEESE LETTUCE WEDGE
Iceberg, Cherry Tomatoes, Crisp Bacon, Danish Blue Cheese Dressing
16

CLASSIC CAESAR

Crisp Romaine Leaves, Shaved Parmesan, Croutons, Caesar Dressing

14

HEIRLOOM TOMATO AND BURRATA SALAD

Pesto, Balsamic Glaze

17

LOBSTER BISQUE

Crème Fraîche, Chives

15

STEAKS & CHOPS

USDA PRIME STEAKS

FILET MIGNON

8 oz. 68

12 oz. 76

BONE-IN FILET

16 oz. per MP

SNAKE RIVER FARMS WAGYU FILET

7 oz. 75

PRIME RIBEYE

16 oz. 76

BONE-IN PRIME RIBEYE

22 oz. 95

PRIME STRIP

16 oz. 72

BONE-IN PRIME STRIP

22 oz. 97

PRIME PORTERHOUSE
24 oz. per MP

PRIME TOMAHAWK
32 oz. 145

DOUBLE BONE KUROBUTA PORK CHOP
16 oz. 47

JAPANESE A5 WAGYU STEAK

JAPANESE A5 WAGYU STEAK
3 oz. 80
6 oz. 160

DRY-AGED STEAKS

45 DAY DRY-AGED PRIME STRIP
16 oz.
per MP

45 DAY DRY-AGED PRIME RIBEYE
16 oz.
per MP

ENHANCEMENTS

PETITE COLD WATER LOBSTER TAIL
25

OSCAR STYLE
20

GORGONZOLA FONDUE
8

TRUFFLE BUTTER
10

GARLIC BUTTER
8

ALL OF THE SAUCES
Housemade Assortment: Bourbon Peppercorn, Chimichurri, Horseradish Cream, Béarnaise
14

ENTRÉES

SEARED CHILEAN SEA BASS
Crab Fried Rice, Black Bean Garlic Sauce
52

BROILED SWORDFISH
10 oz. Steak Cut, Mediterranean Spiced, Roasted Eggplant & Caper Caponata
48

SESAME CRUSTED AHI TUNA

Daikon Radish Salad, Wasabi Emulsion
41

DEL'S JUMBO LUMP CRAB CAKES
Cajun-Lobster Cream Sauce
56

BROILED KING CRAB (PER POUND)
Drawn Butter, Grilled Lemon
per MP

BROILED COLD WATER LOBSTER TAIL
Carved Tableside, Drawn Butter, Grilled Lemon
per MP

PAN ROASTED ARKA SALMON
Santorini Beans, Crispy Olives, Lemon, Roasted Tomatoes
38

ROASTED HALF CHICKEN
Whipped Potatoes, Chicken Jus, Grilled Lemon
38

SURF & TURF FILET TRIO
Filet Medallions Topped With Mini Crab Cake, Half Lobster Tail, Jumbo Shrimp
81

DOUBLE BONE LAMB CHOPS
Carrot Toffee, Parsnip Puree, Mint-Pistachio Chimichurri
77

BRAISED ANGUS SHORT RIB
Shiitake Mushrooms, Horseradish Whipped Potatoes, Torn Rosemary Croutons
66

SIDES

LOBSTER MACARONI & CHEESE
27

CREAMED CORN
Blistered Shishito Peppers
17

CREAMED SPINACH
Smoked Bacon, Egg, Mushroom, Aged Sharp Cheddar
16

ROASTED ASPARAGUS
Lemon Confit Butter
17

ROASTED BROCCOLINI
Garlic & Lemon
15

ROASTED WILD MUSHROOMS
Trumpet, Maitake, Shiitake, Cremini
18

CHÂTEAU MASHED POTATOES
Hand-Mashed Russets, Scallions, Butter
17

WHIPPED POTATOES
Chopped Chives
16

TRUFFLE FRENCH FRIES
Parmesan Cheese
15

LOADED BAKED POTATO
16

POTATOES AU GRATIN

Bacon, Fontina, Cheddar

17

Add Fresh Shaved Black Truffles 15